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KAMBROOK

THE SMARTER CHOICE



PowerMix
Stand Mixer

KMX200

Instruction Booklet

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

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IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer, can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook PowerMix Stand Mixer

- Carefully read all instructions before operating the Stand Mixer and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Stand Mixer for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this Stand Mixer.
- Do not place the Stand Mixer near the edge of a bench or table during operation. Do not use the Stand Mixer on a sink drain board. Ensure the surface is level, clean and free of water and other substances. Vibration during operation may cause the Stand Mixer to move.
- Do not place this Stand Mixer on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always ensure the mixer is completely assembled before operating. The Stand Mixer will not operate unless properly assembled.
- Ensure the Speed Selector Control is in the 'OFF' (0) position and the mixer is switched off at the power outlet and the power cord is unplugged before attaching the beaters or dough hooks.
- Do not use attachments other than those provided with the mixer. Use only the beaters and dough hooks supplied with the mixer.
- Do not operate the Stand Mixer continuously for periods longer than 3 minutes on any setting.
- In the event that you are using the Stand Mixer with an excessive load, do not operate continuously for more than 30 seconds. Please note that none of the recipes in this instruction book are considered an excessive load.
- Do not double the ingredients of the recipes as it can damage the Stand Mixer.
- Handle the Stand Mixer and attachments with care. Never place your fingers inside the mixing bowl or near the beaters or dough hooks during operation.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from the moving beaters or dough hooks, during operation.
- The product can be used for mixing yeast dough. When doing this, filled with a mass of flour in grams not exceed 35% of its capacity in cm³.
- Should an object such as a spoon or spatula fall into the bowl while mixing, immediately ensure the Speed Selector Control is in the 'OFF' (0) position, turn the mixer off, unplug at the power outlet and remove the object.
- Do not place hands in the mixing bowl unless the mixer is disconnected from the power outlet. Ensure the Speed Selector Control is in the 'OFF' (0) position, the mixer is switched off and unplugged from the power outlet before removing the beaters or dough hooks.

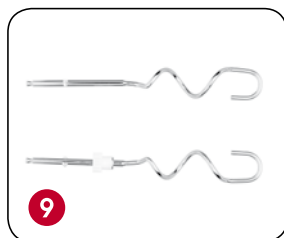
- Always remove the beaters or dough hooks from the mixer before cleaning.
 - Care should be taken when removing the food from the stainless steel mixing bowl by ensuring the motor and the beaters or dough hooks have completely stopped before disassembling. Ensure the Speed Selector Control is in the 'OFF' (0) position, the Stand Mixer is switched off at the power outlet and unplugged before unlocking and moving the Stand Mixer motor into the upright position. The beaters and dough hooks should be released from the Stand Mixer motor body before attempting to remove the processed food from the mixer bowl and the beaters or dough hooks.
 - Always ensure that the Stand Mixer motor body is attached to the support arm when not in use and before storing.
 - Always ensure that the Speed Selector Control is in the 'OFF' (0) position, the power is switched off at the power outlet and the power cord
- is unplugged from the power outlet before attempting to move the Stand Mixer, before assembling or disassembling the mixer, when the mixer is not in use and before cleaning or storing.
- Do not move the Stand Mixer whilst in operation.
 - Always switch off the Stand Mixer and disconnect from the power outlet before removing attachments, changing accessories or approaching parts that move in use.
 - Do not leave the Stand Mixer unattended when in use.
 - Do not place any part of the Stand Mixer in the dishwasher or microwave oven.
 - Keep the Stand Mixer clean. Follow the cleaning instructions provided in this book.

Important Safeguards For All Electrical Appliances

- Carefully read all instructions before operating the appliance and save for future reference.
- Remove and safely discard all packaging material and promotional labels before using the appliance for the first time.
- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

Your PowerMix Stand Mixer

1. Mixer motor body with 250 watt motor
2. Eject button for release of beaters/dough hooks
3. 5 Speed selector control
4. Turbo boost button for maximum power
5. Mixer release button: press to release mixer from stand
6. Mixer stand tilt button for easy bowl and beater removal
7. Stainless steel mixing bowl
8. Chrome plated beaters
9. Chrome plated dough hooks



Using Your PowerMix Stand Mixer

Before First Use

Before first use, remove all promotional stickers and packaging material. Wash the stainless steel mixing bowl, beaters and dough hooks in warm soapy water with a soft cloth. Rinse and dry thoroughly. The stainless steel mixing bowl may be washed in the dishwasher.

NOTE: When first using your stand mixer, you may notice an odour from the motor. This is normal and will dissipate as the motor is run in.

Attaching the Beaters/ Dough Hooks

1. Place the mixer and mixer stand on a level, dry surface such as a bench top. Ensure the mixer stand arm is in the horizontal position.
2. Attach the beaters/dough hooks to the mixer before it is placed onto the mixer stand.
3. Insert each beater/dough hooks shaft into the left and right beater sockets underneath the mixer (Fig. 1). Ensure the beater, with the white cog wheel collar is inserted into the socket with the cog wheel pattern. This is important to drive the stainless steel mixing bowl.



4. Insert the beaters/dough hooks by pushing the shaft into the socket, turning slightly if required until they lock into place.

Attaching the Mixer to the Mixer Stand

1. To attach the mixer to the mixer stand, position the mixer motor on the stand so that the back of the mixer aligns with the back of the arm stand.
2. Press the mixer down on the stand until the latch clicks into the locking position (Fig. 2).



NOTE: The beater/dough hook with the white cog wheel collar should be in the correct socket so that it aligns with the cog wheel gear on the mixer stand.

If not placed correctly, the bowl will not turn.



WARNING: Ensure the mixer is switched off and unplugged from the power outlet before attaching the beaters to the mixer.

Using Your PowerMix Stand Mixer continued



WARNING: The beaters/dough hooks must be inserted into the correct socket, as they are not interchangeable. If they are not placed correctly, the stainless steel mixing bowl will not turn.

3. Ensure that the speed selector switch is set to the 'OFF' (0) position. Also ensure that the mixer is securely attached to the stand before using.
4. Add ingredients to the stainless steel mixing bowl as per the recipe or your requirements.
5. Press the mixer stand tilt button and raise the mixer arm stand to the upright position. Place the stainless steel mixing bowl on the mixer stand (Fig. 3).



Fig. 3

6. Press the mixer stand tilt button while holding the mixer body and lower the mixer assembly so the beaters are inside the mixing bowl.

NOTE: Make sure the mixer is securely attached to the stand and locked into the horizontal position before using.

7. Plug the cord into a 230V or 240V power outlet and turn the power on.
8. To commence mixing, move the speed selector switch to the right to the required speed. Always begin mixing on a lower speed setting to prevent splattering, increasing to the desired speed for the mixing task. The speed setting can be adjusted during operation by moving the switch from left to right.

NOTE: Always turn the stand mixer off if you need to scrape down the bowl during use. Then continue mixing.

9. When mixing is complete move the speed selector switch back to the 'OFF' (0) position. Turn the power off at the power outlet and unplug the cord.
10. Press the mixer stand tilt button and raise the mixer arm stand to the upright position and remove the stainless steel mixing bowl.
11. Remove the mixer motor body from the stand by pressing the mixer release button.
12. Remove the beaters/dough hooks by pressing the eject button while grasping the beater shafts. The beater/dough hooks will be released automatically. **DO NOT** try to pull the beaters/dough hooks out of the sockets.
13. Use a rubber spatula to scrape remaining mixture from the beaters/dough hooks.



WARNING: Avoid contact with beaters during operation. Keep hands, hair, clothing, spatulas and other utensils away from the beaters to prevent injury or damage to the stand mixer.

Turbo Boost Function

Pressing the turbo boost button while mixing provides an extra burst of power, overriding the speed setting being used. Press the turbo boost button and hold it down for no more than 30 seconds to avoid overheating.

After the turbo boost has been used, always turn the mixer off and allow it to cool down for a few minutes before using again.

Automatic Mixing Bowl Rotation (Gear Driven System)

The stand mixer features a unique, gear driven mixing bowl rotation system. The stainless steel mixing bowl is automatically rotated at an even speed during use, for complete hands free operation and an efficient, even mixing action of ingredients.

The speed of the bowl rotation adjusts automatically to the mixing speed selected.

- The stainless steel mixing bowl will not rotate correctly unless the beater/dough hooks are correctly inserted (see 'Attaching the Beater/Dough Hooks' Page 7).
- Only ever use the beaters/dough hooks supplied with this unit.
- When using the mixer on the stand, only use the mixing bowl supplied with this unit.

- Never force or hold the mixing bowl while it is automatically rotating as this will damage the gear system.

Using Your Stand Mixer as a Hand Mixer

The stand mixer can be used independently of the mixing stand as a handheld mixer.

- Insert the beaters/dough hooks as per steps 1 to 4 (page 7). Continuously guide the beaters/dough hooks through the mixture for uniform mixing. When mixing is complete slide the speed selector to the 'OFF' (0) position.
- Turn the power off at the power outlet and unplug the cord. Remove the beaters/dough hooks by pressing the eject button while grasping the shafts.
- The beaters/dough hooks will be released automatically. DO NOT try to pull the beaters/dough hooks out of the sockets.
- Use a rubber spatula to scrape remaining mixture from the beaters/dough hooks.



WARNING: Avoid allowing the beaters to hit against the side of the mixing bowl while the mixer is operating as this will result in damage to the beaters.

Care, Cleaning and Storage

Cleaning After Use

1. Always ensure that the speed selector switch is in the 'OFF' (0) position and that the power is turned off at the power outlet. Then remove the plug from the power outlet.
2. To remove the mixer motor for cleaning press the mixer release button and lift the mixer motor from the support arm.
3. Holding the motor unit, press the eject button and remove the beaters.
4. Use a rubber spatula to scrape remaining mixture from the beaters/dough hooks.
5. Wash the stainless steel mixing bowl beaters and dough hooks in warm soapy water with a soft cloth. Rinse and dry thoroughly. The mixing bowl may be washed in the dishwasher.
6. Wipe the mixer body and mixer stand with a damp cloth and dry. Polish with a soft dry cloth.
7. Wipe any excess food particles from the power cord.

NOTE: Do not wash or soak the mixer stand in water or any other liquid. Clean with a damp cloth and dry. Do not allow water or any liquid to enter the gear system as damage may result.



WARNING: Never immerse the mixer, power cord or plug in water or any other liquid.

NOTE: Do not use abrasive scouring pads or cleaners when cleaning the beaters as these may scratch the beater surface.

NOTE: Do not allow the beaters to soak in water for an extended period of time, as this may lead to the metal finish being damaged.

Storage

Your stand mixer should be kept in a convenient position on your benchtop or in an accessible cupboard.

Always unplug your stand mixer from the power outlet before storing.

Press the mixer stand tilt button and raise the mixer support arm. Sit the bowl in its position on the base of the mixer and lower the mixer arm, by depressing the stand tilt button again.

Keep the mixer body attached to the support arm. Stand the beaters and dough hooks in the stainless steel bowl.

Always handle and store the beaters and dough hooks with care. Damaged or dented beaters/dough hooks will not mix or operate properly.

Mixing Guide

Measuring Up

Metric Weighing Scales

For greatest accuracy and best results, a set of metric weighing scales should be used.

Tare (zero) the scales with the container in position then spoon ingredients in until desired weight is achieved. In general, water weighs the same in grams as it measures in millilitres; therefore greater accuracy is obtained by weighing.

Metric Measuring Cups and Spoons

When using the graduated METRIC measuring cups, it is important to spoon or scoop the dry ingredients loosely into the required cup. Do not tap the cup on the bench, or pack the ingredients into the cup UNLESS otherwise directed. Level the top of the cup with a knife. When using graduated metric measuring spoons, level top of the spoon with a straight edged knife or spatula.



WARNING: Do not use tableware spoons or cups.

Metric Liquid Measuring Jugs

When measuring liquids use a graduated metric measuring cup. Place jug on a flat surface, check for accuracy at eye level.



WARNING: Always use a standard metric liquid measuring jug.

Speed Setting	Mixing Task	For
1	Folding in/Light blending	Folding in/Light blending
2	Folding in/Light blending	Biscuit dough, heavy batters
3	Light mixing	Sauces, puddings, custards, icings, packet mixes
4	Creaming/Beating	Butter and sugar, cream cheese
5	Whipping/Aerating	Beating cream, egg whites/meringues

Issue	Tip
Choice of beaters	<ul style="list-style-type: none"> • Use beaters for all mixing/whipping tasks. • Use dough hooks only for preparation of yeast/bread doughs. • DO NOT use a dough hook with a beater - this will damage the PowerMix Stand Mixer.
Speed settings	<ul style="list-style-type: none"> • Use the mixing guide to help select the correct mixing speed when preparing recipes. • Begin mixing at the lowest speed, then increase to a higher speed to prevent splattering.
Mixing	<ul style="list-style-type: none"> • Mix for the recommended time in recipe to avoid over mixing. • Should an object such as a spoon or spatula fall in the bowl while mixing, immediately turn the PowerMix Stand Mixer off, unplug at the power outlet and remove the object.
Egg whites	<ul style="list-style-type: none"> • Ensure beaters and bowl are completely clean and dry before use - a small amount of fat will destroy whipping performance.
Bread dough	<ul style="list-style-type: none"> • Add the liquid ingredients before the dry ingredients. • Mix using speed 1 only. • DO NOT place hands near dough hooks when mixer is operating.

Recipes

Lemon and Poppy Seed Cupcakes

Makes 12 cupcakes

125g butter, softened
1 cup caster sugar, sifted
2 x 59g eggs
2 tablespoons lemon juice
2 teaspoons lemon rind
2 cups self-raising flour, sifted
80ml milk
2 tablespoons poppy seeds
½ cup pure icing sugar, sifted

1. Preheat a fan forced oven to 180°C.
2. Place the butter and sugar into the mixing bowl with the beaters and whisk until light and creamy.
3. Add the eggs one at a time, whisking well after each addition until heightened and thick.
4. Fold through the lemon, flour, milk and poppy seeds. Stir until just combined.
5. Spoon evenly into 18 patty pans and cook for 20 minutes or until a skewer can be removed cleanly. Allow to cool.
6. Dust evenly with icing sugar and serve with fresh whipped cream.

Olive and Garlic Ciabatta

Makes 1 loaf

920g self-raising flour
665g warm water
1 tsp caster sugar
1 tsp flaked salt
200g split green olives
10 cloves garlic, peeled
2 tbsp extra virgin olive oil

1. Preheat a fan forced oven to 190°C and line a baking tray with canola oil spray and baking paper.
2. Place the flour, water, sugar and salt into the mixing bowl with the dough hooks attached and knead for 4 minutes on speed setting 1.
3. Turn the dough out of the mixing bowl and onto the oven tray. Roughly push the green olives and garlic cloves into the dough and then drizzle with olive oil.
4. Place into the oven for 25 minutes or until golden brown. Serve with extra olive oil.

Scones

Makes 12 scones

3½ cups self-raising flour, sifted
300ml pure cream
375ml lemonade
20ml milk

1. Preheat a fan forced oven to 180°C.
2. Place the flour, cream and lemonade into the mixer bowl with the beaters and mix until just combined.
3. Turn out onto a lightly floured surface and divide into 12 dough balls.
4. Line an oven tray with baking paper and place the dough balls evenly on the tray. Brush the dough balls with milk and cook for 12 minutes.
5. Serve with lemon curd or jam and cream.

Fruit and Nut Buns

Makes 12 buns

205ml water, luke warm
25ml olive oil
1 teaspoon salt
1½ tablespoons sugar
265g wholemeal flour
60g white flour
1 tablespoon milk powder
1½ teaspoons yeast
½ teaspoon cinnamon, ground
½ teaspoon all spice, ground
¼ cup walnuts, chopped
¼ cup dried cranberries
60g butter, melted
½ cup brown sugar

1. Place the water, oil, salt, sugar, flours, milk and yeast into the mixing bowl with the dough hooks and knead mixture for 3 minutes. Shape into a ball and place in a large clean glass bowl. Brush with a little water and cover with a damp tea towel. Place in a warm, draught-free place to prove for 1½ hours or until doubled in size.
2. Preheat a fan forced oven to 180°C.
3. Place dough ball back into the mixing bowl and add the cinnamon, all spice, walnuts and cranberries. Knead for a further 2 minutes.
4. Cut the dough ball into 12 even sized portions and shape into balls. Place onto a baking tray with baking paper, roughly 3cm apart.
5. Brush the rolls with butter and then sprinkle with sugar. Cook for 25 minutes. Allow to cool until warm and serve with butter.

Cheese and Bacon BBQ Rolls

Makes 6 rolls

375mls warm water

60ml olive oil

1 teaspoon sugar

1 teaspoon salt

600g bread flour

2 teaspoons yeast

3 tablespoons bbq sauce

1 cup bacon, diced

1 cup tasty cheese, grated

1. Place water, olive oil, sugar, salt, flour and yeast into mixing bowl with dough hooks and knead for 3 minutes. Shape into a ball and place in a large clean glass bowl. Brush with a little water and cover with a damp tea towel. Place in a warm, draught-free place to prove for 1½ hours or until doubled in size.
2. Preheat a fan forced oven to 180°C.
3. Place dough ball back into mixing bowl and knead for a further 2 minutes. Roll dough ball out onto a floured surface and cut into 6 balls.
4. Place the 6 dough balls onto a baking tray lined with baking paper. Top each evenly with bbq sauce, bacon and cheese.
5. Place into the oven and cook for 20 minutes.

Pancakes

Makes 12 pancakes

2 cups self-raising flour

⅓ cup plain flour

3 tablespoons caster sugar

2¼ cups milk

90g butter, melted

1 x 59g egg, lightly whisked

40g butter, extra

1. Place the flour and sugar into the mixing bowl with the beaters and mix well. Make a well in the centre and add the milk, butter and eggs. Whisk mixture until smooth and lump free.
2. Brush a frypan with some of the extra butter and then heat on a low to medium heat until butter sizzles.
3. Pour about ⅓ cup of mixture into the pan and evenly move mixture around to form a circle.
4. When bubbles cover the whole pancake, flip the pancake and cook for a further 1 minute.
5. Repeat until all pancake batter is gone. Serve with lemon and sugar or maple syrup and ice cream.

Garlic Butter

**Makes enough for 10 serves
of garlic bread**

150g butter, softened

6 cloves garlic, minced

4 teaspoons salt

1 tablespoon dill, washed, chopped

1. Place all ingredients into the mixing bowl with the beaters and beat for about 4 minutes or until light and creamy.
2. Spread onto a sliced French stick or bread rolls and grill or roast in the oven.

Notes

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